

THANKSGIVING BRUNCH

Thursday, November 23rd, 2017

9:00am - 3:00pm

\$40 for adults / \$17 for children 4 - 12

Snacks and Starters

Beet-cured scottish salmon, dill crème, minced shallot, sieved egg, cornichon

Salmon rillettes, brown bread, pickled red onion, candied lemon

Farm country amish cheddar, apple chutney

Danish bleu, local honey

Local chevre, fall spiced fig jam

Smoke-roasted Otto's turkey, cranberry mostarda, rustic country loaf

Entrées and Sides

Roasted herb-brined Otto's turkey breast, crispy confit, thyme, rosemary, cranberry merlot glaze

Italian porchetta roast, brown sugar mustard glaze, pickled bermuda onion, caper parsley salsa verde

Potato purée with brown butter

Rich turkey jus, sage, lemon

Country dressing, roasted mushrooms, melted leeks

Polenta spoonbread, roasted fall apples, tasso, bourbon butter

Eggs baked in cocotte, fall mushrooms, crème fraiche, spinach, fresh herbes

Brussels sprout hash, sweet potato, bacon, balsamic cranberry reduction

Butternut squash, candied pecans, maple sugar, crispy sage

Desserts

Mini apple pie, pumpkin pie, pecan pie

Fall spiced chocolate pot du crème

Vanilla cheesecake, cranberry compote, vanilla chantilly

Plus all of our traditional breakfast brunch items like fresh fruit, yogurt parfaits, made-to-order eggs, omelets, and waffles, local breakfast meats, and breads.

Reservations required. Call 616.242.1411
or email lochmanski@ahchospitality.com



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